

2022



Monday, May 23, 2022

5:00pm-7:30pm	Registration & Badge Pick Up for Tuesday's Clean Label Conference
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Tuesday, May 24, 2022

6:15am-8:00am	Registration & Badge Pick Up for the 2022 Clean Label Conference			
7:15am-8:00am	Continental Breakfast			
8:00am-8:15am	Welcome			
8:15am-9:00am	Unpacking the Ever-Evolving Narrative of Clean Eating in Order to Inform Innovation <i>Rachel Cheatham, Ph.D., Founder & CEO, Foodscape Group, LLC</i>			
9:00am-9:45am	Clean Label Opportunities & Challenges Arising from Innovative Products and Claims <i>Chip English, Partner-in-Charge, Washington D.C., Davis Wright Tremaine</i>			
9:45am-10:30am	Morning Networking Break & Tabletop Exhibits			
10:30am-11:15am	Powering the Evolution of Fermentation Processing <i>Paulo de Boer, Ph.D., Scientist/Project Manager, Wageningen Food & Biobased Research</i>			
11:30am-12:25pm	Technology Snapshots *			
	<i>Barrington Room</i>	<i>Carlyle Room</i>	<i>Edwardian Room</i>	<i>Alton</i>
11:30am-11:45am	Cargill: Simpure Soluble Rice Fiber	ADM: Fruit Up™ Fruit Syrup	Kalsec: Durashield™ Food Protection Blends.	DDW: Galdieria Blue
11:50am-12:05pm	Fiberstar: Citri-Fi® Citrus Fiber-MC Free	Novozyme N.A.: Saphera Fiber Beta-Galactosidase Enzyme	IFF: SEAFLOUR™ Natural Seaweed	GNT U.S.: Exberry® Color
12:10pm-12:25pm	Merit Functional Foods: Puratein® C & Puratein® G Non-GMO Canola Protein	Cargill: EverSweet® stevia sweetener and ClearFlo™ natural flavor	Nexira: inavea™ Baobab Acacia	Ingredion: NOVATION® LUMINA Functional Native Rice Starches
12:30pm-1:30pm	Lunch and Tabletop Exhibits			
1:30pm-2:15pm	Understanding Hydrocolloid Properties to Tackle Supply Chain Instability <i>Nesha Zalesny, MBA, Technical Consultant, IMR International</i>			
2:15pm-3:00pm	The State of Natural Colorants: Advice on Applications to Updates on Recent Research <i>M. Mónica Giusti, Ph.D., Distinguished Professor, Dept. Food Science and Technology, The Ohio State University</i>			
3:00pm-3:45pm	Afternoon Networking Break & Tabletop Exhibits			
3:45pm-4:30pm	Practical Formulation with Plant-Based Technologies <i>Julia Thompson, Culinologist III, CuliNex</i>			
4:30pm-5:15pm	Facets of Sustainability: How Food Companies Can Measure and Communicate Progress to Consumers <i>Sean B. Cash, Ph.D., Bergstrom Foundation Professor in Global Nutrition, Friedman School of Nutrition Science and Policy, Tufts University</i>			
5:30pm-7:00pm	Evening Reception			

*See descriptions of the Technology Snapshots on pages 3 and 4 of this document.

2022



Wednesday, May 25, 2022

6:15am-8:00am	Registration & Badge Pickup			
7:15am-8:00am	Continental Breakfast			
8:00am-8:15am	Welcome			
8:15am-9:00am	Sodium Reduction Using Clean Label Salty, Umami and Kokumi Taste Modulation <i>Alex Woo, Ph.D., CEO and Founder, W2O Food Innovation</i>			
9:00am-9:45am	Beyond Stevia: Are Protein Sweeteners the Next Big Thing? <i>John C. Fry, Ph.D., CChem, FRSC, FIFST, Director, Connect Consulting</i>			
9:45am-10:30am	Morning Networking Break & Tabletop Exhibits			
10:30am-11:15am	Labeling Fiber & Sugar: Maximizing Clean Label Advantages, Minimizing Class Action & Recall Risk <i>David Plank, Managing Principal, WRSS Food & Nutrition Insights / Senior Research Fellow, Department of Food Science and Nutrition, University of Minnesota</i>			
	Wednesday Technology Snapshots *			
	<i>Barrington Room</i>	<i>Carlyle Room</i>	<i>Edwardian Room</i>	<i>Alton Room</i>
11:30am-11:45am	Bay State Milling: - HealthSense®-Fiber	CP Kelco: NUTRAVA® Citrus Fiber	Florida Food Products: VegStable® Plus – Rice Bran Extract	NuTek Natural Ingredients: NuXtend preservative
11:50am-12:05pm	Solnul: Solnul™ RS2-Resistant Potato Starch	Comet Bio: Arrabina™ Fiber	NZMP: Fonterra SureProtein Functional Performer Milk Protein Conc. 4881	Sensient Flavors: Trueboost
12:10pm-12:25pm	The Protein Brewery: Fermotein-fermented protein®	Bay State Milling: SowNaked™ Oats	CP Kelco: KELCOGEL DFA Gellan Gum	Solvay: Rhovanil Natural Vanillin
12:30pm-1:30pm	Lunch & Tabletop Exhibits			
1:30pm-2:15pm	Considerations in Natural Flavoring Use in a Clean Label World <i>Keith Cadwallader, Ph.D., Dept. of Food Science & Human Nutrition, University of Illinois at Urbana-Champaign</i>			
2:15pm-2:30pm	Brief Stretching Break & Stage Set-Up for the Applications Panel			
2:30pm-4:10pm	Applications Insights Panel			
2:30pm-2:55pm	Technical Challenges of Alternative Dairy Beverages + A Comment on Botanicals <i>Lindsay Wisener, MSc, Owner & Lead Product Developer, WiseBev</i>			
2:55pm-3:20pm	Considerations for Selecting & Evaluating Clean-Label Antimicrobial Ingredients for Salad Dressings <i>Malcond Valladares, Ph.D., Food Scientist, Product and Process Development, The National Food Lab (The NFL)</i>			
3:20pm-3:45pm	TENTATIVE SPEAKER: Topic to be Announced <i>Jonathan Gordon, Ph.D., Founder and President, Glasgow Consulting Group, LLC</i>			
3:45pm-4:05pm	Applications Insights —Panel Q&A			
4:10pm-5:00pm	Wednesday After Networking Reception + Drawing for Three \$75 Gift Certificates			

2022 CLEAN LABEL CONFERENCE: TECHNOLOGY SNAPSHOT PRESENTATION DESCRIPTIONS

- * **NOTE:** *Global Food Forums' Advisory Panel evaluated Technology Snapshot submissions on factors such as newness in the marketplace, technical details, submission completeness, contribution to a well-rounded program, impact on an ingredient statement, impact on the food industry overall, and how focused the submission is on a single ingredient or ingredient line. See <https://bit.ly/35mSHh3>*

An independent panel selected the 24 Technology Snapshot Presentations. These newer-to-the-market ingredients provide benefits to formulators striving for simplified, consumer-friendly labels.

ADM - Fruit Up™ Fruit Syrup. Fruit Up™ is a unique nutritive sweetener that comes from a blend of carob and apples. With its clean-tasting, low-glycemic index, and clear “fruit syrup” label, Fruit Up™ is an ideal solution.

Bay State Milling - HealthSense®-Fiber. HealthSense® high fiber flour delivers flour functionality with prebiotic fiber benefits to wheat flour food applications. It enables fiber claims without fiber additives in foods consumers love to eat. It is cost-effective and label-friendly.

Bay State Milling - SowNaked™ Oats. SowNaked™ gluten-free oats are a sustainable source of nutrition and functionality. With 40% more protein, 50% fewer carbon emissions than traditional oats and a sweet, toasted flavor, SowNaked oats will transform your oat-based formulations.

Cargill - EverSweet® stevia sweetener and ClearFlo™ natural flavor. EverSweet™ stevia sweetener + ClearFlo™ natural flavor is the only label-friendly ingredient on the market that can address solubility and dissolution limitations of stevia and provide unparalleled sensory benefits, including sugar-like sweetness quality and taste modulation.

Cargill - SimPure Soluble Rice Fiber. Soluble Rice Flour is an innovative (non-GMO) ingredient addressing an industry need to identify label-friendly alternatives to maltodextrin. It has displayed excellent functionality when replacing maltodextrin in many applications, including snacks, flavor, and culinary.

Comet Bio - Arrabina™ Fiber. With its excellent solubility, stability in solution, and superior tolerability, Arrabina™ offers an easy way for supplement, food, and beverage makers to create delicious products while strengthening their nutrition labels and sustainability claims.

CP Kelco - KELCOGEL DFA Gellan Gum. Eliminate (significantly lower) locust bean gum or other viscosity modifiers in plant-based dairy alternative beverages with a single ingredient that can deliver on suspension and viscosity.

CP Kelco - NUTRAVA® Citrus Fiber. As the clean label megatrend strengthens, for F&B manufacturers NUTRAVA® Citrus Fiber serves as a unique solution providing both nutritional benefits and distinctive rheological properties in various applications while meeting clean label needs.

DDW - Galdieria Blue. Galdieria Blue Extract is an acid-stable natural blue color gently extracted from sustainably grown microalgae. This new phycocyanin source finally provides stable blues, purples, and greens for low pH beverage and confection applications.

Fiberstar - Citri-Fi® Citrus Fiber-MC Free. Create methylcellulose-free meat substitutes using the new Citri-Fi® TX20 texturizing citrus fiber in user-friendly clean label systems containing potato or canola protein to create meat-like texture, succulence and hot bite in meat alternative products.

Florida Food Products - VegStable® Plus - Rice Bran Extract. VegStable® Plus is a natural phosphate replacer designed for meat and poultry products. It increases yield improves texture and binding like synthetic phosphates without compromising the product quality or flavor attributes.

GNT U.S. - EXBERRY® Color. GNT launches EXBERRY® Compound Autumn Red, an encapsulated fat powder that transforms the color shift desired in plant-based meat alternatives during cooking using clean, simple vegetable juice and vegetable oil ingredients.

IFF - SEAFLOUR™ Natural Seaweed. SEAFLOUR™ is the best-in-class clean label solution provided by IFF, is minimally processed, and adds natural functionality to protein-based beverage applications. It can be listed as “natural seaweed” on the ingredient statement of the package label.

Ingredion - NOVATION® LUMINA Functional Native Rice Starches. NOVATION® LUMINA 8300/8600 are high-performance clean label texturizers designed specifically to let all applications' natural flavors and colors shine through. Meet consumer demands without compromising on product attributes.

Kalsec - DuraShield™ Food Protection Blends. DuraShield™ Food Protection Blends are scientifically proven to improve shelf-life by combining natural antioxidant products with antimicrobials. They provide a cleaner, consumer-preferred label solution for a multitude of food protection needs.

Merit Functional Food - Puratein® C & Puratein® G Non-GMO Canola Protein. Merit's Puratein® C and Puratein® G are non-GMO canola proteins with superior nutrition and functionality. With 90% protein, these products deliver functional benefits in plant-based baking, meat alternatives, dairy alternatives and nutritional beverages.

Nexira - inavea™ BAOBAB ACACIA. inavea™ baobab acacia is an organic synergistic formulation with proven prebiotic effects offering high digestive comfort. All-natural, it is the first ingredient with a carbon-neutral footprint. Easy-to-use in powders, bars, dairy products or beverages.

Novozyme N.A. - Saphera Fiber Beta-Galactosidase Enzyme. What if you could achieve 25% less sugar in your dairy products, AND an additional claim of a good source of fiber without adding fiber ingredients to dairy formulas? Novozymes Sapher. Fiber delivers this for you!

NuTek Natural Ingredients - NuXtend preservative. Make a Clean Swap - NuXtend, a clean label, plant-based shelf-life extender, effectively controls yeast and mold with the same functionality and ease of use as chemical preservatives.

NZMP - Fonterra SureProtein Functional Performer Milk Protein Conc. 4881. More protein, fewer ingredients - what more could you want to simplify labels and boost beverage nutrition? NZMP SureProtein™ Functional performer Milk Protein Concentrate 4881 delivers just that, plus complimentary grass-fed and sustainability claims.

The Protein Brewery - Fermotein-fermented protein®. Are you looking for a sustainable, affordable, bland, boring, yet complete protein high in fiber? The Protein Brewery introduces Fermotein®, an innovative fermented plant protein, to help meet your development needs.

Sensient Flavors - Trueboost. Texture and mouthfeel play a big role as purchase drivers in today's food and beverage market. TrueBoost provides an enhanced flavor profile that delivers positive Milky, Fatty, Sweet Aromatics, and Creamy mouthfeel notes, and reduces undesirable aftertaste.

Solnul - Solnul™ RS2-Resistant Potato Starch. Solnul™ RS2 is a whole-food source, unmodified, low-allergen and well-tolerated prebiotic resistant starch ingredient derived from upcycled potatoes. Support microbiome health in supplement, functional food, and beverage applications with the ultimate clean label ingredient.

Solvay - Rhovanil Natural Vanillin. Meet your Vanilla Flavoring needs with Rhovanil Natural CW, a Global Natural Vanillin made from a Non-GMO GMM bioconversion process. Rhovanil Natural CW will simplify your label and R&D time.

WATCH FOR THESE UPCOMING GLOBAL FOOD FORUMS EVENTS



2022 Protein Trends & Technologies Seminar

October 25 - 26, Itasca, Ill.

<https://bit.ly/3t43aWV>

Global Food Forums Webinars

<https://bit.ly/3h9UNnd>

